

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
 1320 Research Park Drive, Manhattan, KS 66502  
 (office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/14/2015      **Business ID:** 102622FE  
**Business:** GAMBINO'S PIZZA

**Inspection:** 60002148  
**Store ID:**  
**Phone:** 7852562061  
**Inspector:** KDA60  
**Reason:** 01 Routine  
**Results:** Follow-up

844 WASHINGTON  
 AUBURN, KS 66402

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/14/15	01:10 PM	03:55 PM	2:45	1:15	4:00	0	To/From
<b>Total:</b>			2:45	1:15	4:00	0	

**FOOD ESTABLISHMENT PROFILE**

Insp. Notification   Email   Sent Notification To \_\_\_\_\_ Lic. Insp.   No    
 Priority(P) Violations   8   Priority foundation(Pf) Violations   4    
 Certified Manager on Staff   ..   Address Verified   p   Actual Sq. Ft.   0    
 Certified Manager Present   ..  

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.  
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

***This item has Notes. See Footnote 1 at end of questionnaire.***

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

<b>Demonstration of Knowledge</b>	Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.	..	..	p	..	..	..
<b>Employee Health</b>	Y	N	O	A	C	R
2. Management awareness; policy present.	p	..	..	..	..	..
3. Proper use of reporting, restriction and exclusion.	p	..	..	..	..	..
<b>Good Hygienic Practices</b>	Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use		p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.		p	..	..	..	..	..
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.		p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.		..	p	..	..	p	..
<i>Fail Notes</i>	<p>6-301.12 <i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [There were no paper towels at the front handsink. (corrected on site (cos)-paper towels supplied)]</i></p> <p>6-301.14 <i>A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES. [There is no sign or poster at the handsinks that notifies food employees to wash their hands.]</i></p>						
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.		p	..	..	..	..	..
10. Food received at proper temperature.		..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.		p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.		..	..	..	p	..	..
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		..	..	..	p	..	..
14. Food-contact surfaces: cleaned and sanitized.		..	p	..	..	p	..
<i>Fail Notes</i>	<p>4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In the kitchen by the walk in cooler, the blade of the can opener had dried food debris on it. Employee said it was last used yesterday. Located on the shelf next to the oven, one rubber spatula, 1 tong, and 1 metal spatula was stored as clean with dried food debris.(cos-items moved to the commercial dishmachine for washing)]</i></p> <p>4-602.11(E)(4) <i>Non-PHF/TCS Food Contact Surface Cleaning Frequency (ice bins, soda nozzles) Surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be cleaned, in EQUIPMENT such as ice bins and BEVERAGE dispensing nozzles and enclosed components of EQUIPMENT such as ice makers, cooking oil storage tanks and distribution lines, BEVERAGE and syrup dispensing lines or tubes, coffee bean grinders, and water vending EQUIPMENT: at a frequency specified by the manufacturer; or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. [There is mold on the inside ledge of the ice machine.]</i></p>						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.		..	..	p	..	..	..
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y	N	O	A	C	R
16. Proper cooking time and temperatures.	..	..	..	p	..	..
17. Proper reheating procedures for hot holding.	..	..	p	..	..	..
18. Proper cooling time and temperatures.	..	..	..	p	..	..
19. Proper hot holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	<p>3-501.16(A)(1) <i>P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above.</i>  <i>[Located on the buffet, canadian bacon pizza holding at 131.5F, meat cravers pizza (beef &amp; pepperoni) 115.5F, and deluxe pizza (pepperoni, green peppers, ham, sausage, and onions) 126.0F. Employee said they have been out on the buffet for about 20 minutes. (cos-pizza voluntarily discarded)]</i></p>					
20. Proper cold holding temperatures.	..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
<i>Fail Notes</i>	<p>3-501.16(A)(2) <i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i>  <i>[In the make table, shredded cheese cold holding at 46.9F, beef topping 47.3F, sausage topping, 49.9F, pepperoni 44.7F, whole canadian bacon 45.1F, pizza sauce 49.2F, cut canadian bacon 43.9F and diced chicken 44.0F. Employee said the cut canadian bacon, diced chicken, beef topping, shredded cheese, pepperoni, and pizza sauce had been in the cooler since last night and the beef topping and whole canadian bacon was just placed in the cooler within the hour. Ambient temperature of the make table was 55.2F. (cos-voluntarily discarded all items except for beef topping and canadian bacon. Whole canadian bacon and beef topping was placed into another cooler.)</i></p>					
21. Proper date marking and disposition.	..	p	..	..	p	..
<i>Fail Notes</i>	<p>3-501.18(A)(1) <i>P - RTE PHF/TCS, Disposition (discard if held more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is held at a temperature of 5°C (41°F) or less for more than 7 days, with the day of preparation counted as Day 1.</i>  <i>[In the walk in cooler, opened commercially processed lasagna dated with a discard date of 7/13. The lasagna is held over 7 days. (cos-voluntarily discarded lasagna)]</i></p> <p>3-501.18(A)(3) <i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i>  <i>[In the walk in cooler, opened commercially processed diced ham, refried beans, deli roast beef, and deli turkey dated for 8 days. The items are marked with discard dates and all were opened during the inspection. (diced ham 7/20, refried beans 7/17, deli roast beef 7/18, and deli turkey 7/19). Employee said the diced ham was opened on 7/13 and it had a discard date of 7/20 on the container lid. (cos-food items redated for 7 days.)</i></p>					
22. Time as a public health control: procedures and record.	..	..	..	p	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory		Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.      .. .. . p .. ..

Highly Susceptible Populations		Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.      .. .. . p .. ..

Chemical		Y	N	O	A	C	R
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25. Food additives: approved and properly used.      .. .. . p .. ..

26. Toxic substances properly identified, stored and used.      .. p .. . p ..

<i>Fail Notes</i>	7-102.11	<i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [In the front counter area, no common name on a bottle that holds a pink liquid. Employee said the liquid was sanitizer. (cos-bottle labeled with common name)]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [In the back storage area, one container of Febreze was stored above single use pizza boxes. (cos-Febreze moved to the another area)]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.      .. .. . p .. ..

GOOD RETAIL PRACTICES
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Safe Food and Water		Y	N	O	A	C	R
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28. Pasteurized eggs used where required.      .. .. . p .. ..

29. Water and ice from approved source.      p .. . . . .

30. Variance obtained for specialized processing methods.      .. .. . p .. ..

Food Temperature Control		Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.      .. p .. . . . .

***This item has Notes. See Footnote 4 at end of questionnaire.***

<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [The make table is not maintaining at 41F or below. Ambient was 55.2F.]</i>
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32. Plant food properly cooked for hot holding.      .. .. . p .. ..

33. Approved thawing methods used.      .. .. . p .. ..

34. Thermometers provided and accurate.      p .. . . . .

Food Identification		Y	N	O	A	C	R
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35. Food properly labeled; original container.      p .. . . . .

Prevention of Food Contamination		Y	N	O	A	C	R
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36. Insects, rodents and animals not present.      p .. . . . .

37. Contamination prevented during food preparation, storage and display.      .. p .. . . . .

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination	Y	N	O	A	C	R
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*Fail Notes* | 3-306.11 *P - Food protected - Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display shall be protected from contamination by the use of PACKAGING; counter, service line, or salad bar FOOD guards; display cases; or other effective means. [There is no protective covering on the croutons, bacon bits, and sunflower seeds at the salad bar.]*

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|--|----|----|----|----|----|----|
| 38. Personal cleanliness.                    | p  | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | .. | .. | p  | .. | .. | .. |
| 40. Washing fruits and vegetables.           | .. | .. | p  | .. | .. | .. |

Proper Use of Utensils	Y	N	O	A	C	R
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41. In-use utensils: properly stored.

*Fail Notes* | 3-304.12(A) *In-use utensil storage (Handles above top of container) Except as specified under 3-304.12(B), during pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in the FOOD with their handles above the top of the FOOD and the container. [In the walk in cooler, there was one cup with no handle stored in the container of diced ham. (cos-cup removed)]*

- |   |    |   |    |    |    |    |
|---|----|---|----|----|----|----|
| 42. Utensils, equipment and linens: properly stored, dried and handled.   | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-903.11(A) <i>Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [There are single use cups stored directly next to the front handsink where they are exposed to splash.]</i> |    |   |    |    |    |    |

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|--|---|----|----|----|----|----|
| 43. Single-use and single-service articles: properly used. | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly.                                  | p | .. | .. | .. | .. | .. |

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items

*Fail Notes* | 4-101.11 *P - Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD. [4-102.11B1--In the walk in cooler, there are non-food grade trash bags covering pizza dough. The bags are in contact with the dough.]*

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|---|----|---|----|----|----|----|
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items  | .. | p | .. | .. | .. | .. |
| <i>Fail Notes</i>   4-202.16 <i>Nonfood-contact surfaces free of crevices [There is a wooden knife block w/ knives above the three compartment sink. The knife block is not designed and constructed to allow easy cleaning and to facilitate maintenance.]</i> |    |   |    |    |    |    |

- |   |   |    |    |    |    |    |
|---|---|----|----|----|----|----|
| 46. Warewashing facilities: installed, maintained, and used; test strips. | p | .. | .. | .. | .. | .. |
|---|---|----|----|----|----|----|
- This item has Notes. See Footnote 5 at end of questionnaire.***

- |                                      |   |    |    |    |    |    |
|--------------------------------------|---|----|----|----|----|----|
| 47. Non-food contact surfaces clean. | p | .. | .. | .. | .. | .. |
|--------------------------------------|---|----|----|----|----|----|

Physical Facilities	Y	N	O	A	C	R
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|--|----|----|----|----|----|----|
| 48. Hot and cold water available; adequate pressure. | p  | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices.     | .. | p  | .. | .. | .. | .. |

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities	Y	N	O	A	C	R
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<i>Fail Notes</i>	5-203.15	<i>P - If not provided with an air gap as specified under § 5-202.13, a dual check valve with an intermediate vent preceded by a screen of not less than 100 mesh to 25.4 mm (100 mesh to 1 inch) shall be installed upstream from a carbonating device and downstream from any copper in the water supply line. [The double check valve on the soda fountain carbonator does not have an intermediate vent.]</i>				
	5-205.15(B)	<i>Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The cold water knob on the back handsink is leaking when turned on.]</i>				

- |  |    |    |    |    |    |    |
|--|----|----|----|----|----|----|
| 50. Sewage and waste water properly disposed.                      | p  | .. | .. | .. | .. | .. |
| 51. Toilet facilities: properly constructed, supplied and cleaned. | p  | .. | .. | .. | .. | .. |
| 52. Garbage and refuse properly disposed; facilities maintained.   | p  | .. | .. | .. | .. | .. |
| 53. Physical facilities installed, maintained and clean.           | .. | p  | .. | .. | .. | .. |

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [There is dust buildup on the ceiling of the walk in cooler. There is mold along the bottom portion of the wall in the walk in cooler. There is debris along the base board in the walk in cooler.]</i>				
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|---|----|---|----|----|----|----|
| 54. Adequate ventilation and lighting; designated areas used. | .. | p | .. | .. | .. | .. |
|---|----|---|----|----|----|----|

<i>Fail Notes</i>	6-202.11(A)	<i>Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES. [There is no protective shield on the light above the pizza buffet table.]</i>				
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Administrative/Other	Y	N	O	A	C	R
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- |                      |   |    |    |    |    |    |
|----------------------|---|----|----|----|----|----|
| 55. Other violations | p | .. | .. | .. | .. | .. |
|----------------------|---|----|----|----|----|----|

EDUCATIONAL MATERIALS
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The following educational materials were provided      p

<i>Material Distributed</i>	<i>Education Title #10</i>	<i>Did You Wash 'Em Sign / Sticker</i>
	<i>Education Title #22</i>	<i>Focus On Food Safety Manual (on the Website)</i>

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## **Footnote 1**

**Notes:**

Accompanied by KDA94

## **Footnote 2**

**Notes:**

buffet/pepperoni pizza 137.2F

## **Footnote 3**

**Notes:**

salad bar/shredded cheese 41.6F, ham 38.6F  
walk in cooler/diced ham 42.9F

## **Footnote 4**

**Notes:**

Food in freezers/frozen

## **Footnote 5**

**Notes:**

Commercial dishmachine: 100 parts per million chlorine  
chlorine test strips available

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/14/2015      **Business ID:** 102622FE  
**Business:** GAMBINO'S PIZZA

**Inspection:** 60002148  
**Store ID:**  
**Phone:** 7852562061  
**Inspector:** KDA60  
**Reason:** 01 Routine

844 WASHINGTON  
AUBURN, KS 66402

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/14/15	01:10 PM	03:55 PM	2:45	1:15	4:00	0	To/From
Total:			2:45	1:15	4:00	0	

**NOTICE OF NON COMPLIANCE WITH KANSAS LAW**

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 07/24/15

Inspection Report Number 60002148      Inspection Report Date 07/14/15

Establishment Name      GAMBINO'S PIZZA

Physical Address      844 WASHINGTON      City AUBURN

Zip 66402

Additional Notes and Instructions

## VOLUNTARY DESTRUCTION REPORT

**Insp Date:** 7/14/2015      **Business ID:** 102622FE  
**Business:** GAMBINO'S PIZZA

844 WASHINGTON  
AUBURN, KS 66402

**Inspection:** 60002148  
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**Phone:** 7852562061  
**Inspector:** KDA60  
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**Time In / Time Out**

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07/14/15	01:10 PM	03:55 PM	2:45	1:15	4:00	0	To/From
Total:			2:45	1:15	4:00	0	

**ACTIONS**

Number of products Voluntarily Destroyed   7  

**VOLUNTARY DESTRUCTION REPORT**

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Pizza on buffet Qty 3 Units sliced Value \$ \_\_\_\_\_

Description Held in the temperature danger zone

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Cut canadian bacon Qty 0.25 Units lbs Value \$ \_\_\_\_\_

Description Held in the temperature danger zone

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Diced chicken Qty 0.25 Units lbs Value \$ \_\_\_\_\_

Description Held in the temperature danger zone

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

# VOLUNTARY DESTRUCTION REPORT

## VOLUNTARY DESTRUCTION REPORT

4. Product beef topping Qty 3 Units lbs Value \$ \_\_\_\_\_

Description Held in the temperature danger zone

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product shredded cheese Qty 5 Units lbs Value \$ \_\_\_\_\_

Description Held in the temperature danger zone

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

6. Product Pizza sauce Qty 0.25 Units gal Value \$ \_\_\_\_\_

Description Held in the temperature danger zone

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

7. Product Lasagna Qty 1 Units each Value \$ \_\_\_\_\_

Description Held over 7 days

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A